THIS PAGE IS PLANNED INTEREST THE HOME CIRCL

Upholstery Dept. LANSBURGH & BRO.

Items of Interest.

1 lot Derby Tapestry for furniture covering, 50 in. wide. Beautiful pafterns and colorings. Was 85c.

65c yd.

I lot Pettit Point Tapestry for furniture covering, 50 in. wide, in rose, blue, terra cotta, and red. Was \$1.00. 75c yd.

1 lot of Tinsel Tapestry for furniture covering and draperies, 50 in. wide, in blue, rose, red, etc. Was \$1.25.

90c yd.

1 lot Crushed Mohair Plush, 25 in. wide, in red, blue, olive, etc. Was \$1.45.

\$1.00 yd.

1 lot Persian Stripe Tapestry for couch covers and draperies, 50 in. wide. Was \$1.65.

\$1.25 yd.

Curtains, with lambrequin top. Was \$1.25. 90c pair.

1 lot Novelty Lace

1 lot Novelty Lace Curtains, with lambrequintop. Was \$1.50. Now

\$1.10 pair.

Upholstery Department, first floor

Jansburgh & Bro.

420, 422, 424, 426 7th St.

S. KANN, SONS & 60., 8th & Market Space.

FINE Persian and Novelty Silk Ribbons,

4 and 5 inches wide, worth 75c and \$1.00 a yard, the very latest fad. Clearing sale

29c.

S. Kann, Sons & Co 8th and Market Space.

UNDERTAKERS. 3. WILLIA M LEE.
UNDERTAKER.
332 Pa. Ave. N. W.
First class service. 'Phone. 1885.

WHALEN—On Saturday, January 18, at 7 o'clock p.m., John T. Whalen, aged sixty-five years, at the residence of his sister, Mrs. Bernard McGee.
Funeralfrom his late residence, 2603 Pennsylvania avenue, on Monday, January 20, at 3 p.m. Relatives and friends are respectfully invited to attend.

DIGNEY—On Saturday, January 18, 1896, it is 15 p. m., Mamie E., the beloved wife of logh D. Digney, and daughter of Hannah and late John Datton. Foneral from her late residence, No. 41 Myrticstreethortheast, on Tuesday, January 21, at 8:30 a.m.; thence to St. Aloysius Church, where mass will be said at 9

Baltimore, Chicago, and St. Louis papers

please copy.

HALL—On Saturday, January 18, at 1 o clock p. m., Faunte, beloved wife of Geo. Hall, and daughter of Mrs. Jane Lucas, after a long and painful illness.

From pain and sorrow free,
Her spirit now at rest,
Siceps sweetly with thesaints above,
Safe in the Saviour's breast.

M. G. L.

Funeral on Tuesday, January 21, at 1 (dock p. m., from the Bethlehem Baptist hurch, Anacostia, D. C. Relatives and riends are respectfully invited to attend.

BMITH—On Monday, January 20, at 7:30 o'clock a, m., at her late residence, Hyattsville, Md., Anna B., wife of Francis H. Smith, in the sixy-third year of her age. Puncral from the Presbyterian Church, Hyattsville, Wednesday, at 11 a. m. Interment at Oak Hill. ja20-2t-em DENN-On Monday, January 20, 1896, at 5 a. m., Marcella, the beloved wife of James M. Dunn, in the fortieth year of her

James M. Dann, ill take place from her late residence, I324 Fifth st. nw., on Wednesday, January 22, 1896, at 8:30 a. m., and thencetothe immaculateConceptionChurch, where high requient mass will be said for the repose of her soul.

May she rest in peace.

Ja 20-2t-em

IN MEMORIAM.

in loving remembrance of my dear hus-and, J. M. Richards, who died two years go today:

I will go to his grave
Where his spirit has fled.
And beneath the green sod
He is laid with the dend,
Where the heart that loved me
Is turning to clay,
And in Calvary's cold dews
He is passing away.
By his loving write.
By his loving write.

About Momen



Mrs. Cleveland's Guest Honored by the Misses Scott.

Private View of the Poster Exhibit Miss Berbert as Hostess Today. Social Gossip.

The Misses Scott, nieces of the Vice President entertained at lancheon today in honor f Miss Woodward of New York, guest of Mrs. Cleveland.

The table was decorated with La France coses and pink shades capped the candelabra. Those who shared in the hospitality of the Misses Scott were:

Miss Woodward, the Misses Stevenson the Misses Fuller, Miss Miles, Miss Quarrier of Louisville, Ky.; Miss Sherman, Miss Wilcox, Miss Conduit-Smith, Miss Grace Davis, Miss Caroline Gordon, Miss Mary Brace of Louisville, Ky.; Miss Val-lentina de Mendonca, Miss Grayson Wend-ling, Miss Nina Cabell, Miss Jane Hamlin, Miss Lockwood of Buffalo, N. Y. Twenty

There will be a private view of the poster exhibit of the Business Woman's Club, No. 606 Eleventh street. Tuesday, January 21, at 8 o'clock, with a "poster taik" by Dr. Swann M. Bennett.

At the meeting of the Travel Club tonight Dr. Collins will talk of a trip on horseback through the most interesting parts of South

Miss Herbert gave a luncheon today. Mrs. A. Nattans will be at home Tuesday.

A masquerade surprise party was given Thursday evening by Miss Annie Johnson at her residence, No. 427 Seventh street southeast. Music, dancing and games were enjoyed until a late hour, after which re-

reships were served.

Among those present were Misses Ida Bassett, Mand Berkley, May Gorman, Carrie Dyer, Maggie Dyer, Bessie McCathran, May Parrott, Lena Jacele, Ruth Nash, Lizzie Rudd, Lottie Hutchison, Lillian Baker, Ira Green, Sylvia Green, Besir De Silva, Etta Bennett, Annie Johnson, Louise Tilleux and Marguerite Collin, and Messrs, Jerry Mundall, Chase Nash, Fred Bennett, Frank McKensie, Frank Trutnel, Arthur Smith, East Carr, Lee Bassett, Hugh Mathews, Arthur Pomeroy, Mr. and Mrs. De Silva, Mrs. Jacele, Mrs. Tilleux, Mr. and Mrs. Bassett, Mrs. Dyer. Ars. Hutchison, Miss Annie Trunnel, Miss Hena Trunnel and

The most delightful social ever given by the Ladies' Aid Society of the Ninth Street Christian Church occurred on Thursday evening at the church. It was called a birth-day party.

Invitations were issued, and a small back attached to a card, description of the af-

fair, sent to members and friends of the church. These cards requested their pres-cace and return of the sack with a cent for each year of their life. A large audience was the result, and, after a fine program, refreshments were served by the ladies.

Mrs. Goodwin. Mrs. Couper and Miss Good-winn will not receive on Tuesday, the 21st, on account of illness in the family.

Miss Rose Herzog gave a reception last night, at her home on Seventh street, in was attended by a large gathering of young

Miss Rayner of Yonkers, N. Y., is the guest of Mrs. James A. Stahle, wife of Congressman Stahle, from York, Pa.

Miss Resale Durfee of East Capitol street

y Miss Mox Reardon at her residence lence, No. 15 K street northwest, or Thursday evening in honor of Miss Dot. Brenner of Virginia.

Among those present were Misses Dot. Brenner, Maude Carr, Christiana McKen-sie, Ethel Carr, Jennie Lowdermilk, Myrtle Zook, Julia Carr, May Reardon and Messrs. Harvey J. Clark, Downen, Bright, Zouelli, Soloman, S. Clark, Gall, Whiteford, Woodard, Reardon, Kirk, Gilbert, Whesler and

The company was entertained by Mr. Aaron Stern, who gave his well-known imitation of Wilton Lackaye as Svengali Miss Guedorf sang some popular songs with remarkable pathos. The two most popular young ladies of the evening were Miss Sondheim and her guest, Miss Myers of Baltimore. Refreshments were served.

Among those who called were the Misses Strauss, Loeb, Strasburger, and Gusdorf, Messrs. Leo Baum, Harry Wolf, Sol Meyers, A. Stern, J. Frank, M. and A. Strasburger S. Reitzenstein, S. Kaufman, A. Gusdorf, M. Benedict of Denver, Col., and many

West Baltimore had a pretty home wedding at 4 o'clock yesterday afternoon.

Miss Belle Daniel, daughter of the late
Morris Daniel, No. 1321 West Fayette street, Baltimore, was married to Mr. Bern-hard U. Behrend of Baltimore, formerly of

Rev. A. Kaiser of the Eutaw Place Temple officiated, and Miss Mary Oppenheimer played the wedding march. The bride, who was becomingly attired in a brown crepon uncle, Mr. Max J. Lissauer of from 5 until 7 There was a reception from 5 until 7 o'clock, after which the bride and groom o'clock, after which beauth. On returning There was a reception from 5 until 7 o'clock, after which the bride and groom left for a tour of the South. On returning they will live at No. 2233 Druid Hill ever, he gave up the baby checking system.

and Mrs. Max J. Lissauer, Morris Lissauer Mrs. P. A. Darneille and the Misses Dar-neille give a tea Wednesday, January 22.

Rev. G. W. Samson, D.D., L. L.D., former president of Columbian University, is visiting his son, Dr. G. C. Samson,

An indoor swing, arranged from a door way or the ceiling, is an excellent thing for small children. It is said that a little invalid who had never been strong enough to walk became interested in pushing herself about in such a swing, and little by little strengthened her muscles, so that be-fore her family really realized it she was able to use her legs and soon began walking. It is said that if every child had a swing in its playroom, so arranged that it could, by it would develop muscle, strength and sym-

ENTERTAINED AT LUNCHEON avenue. Baltimore. The decorations at the wedding were elaborate and pretty, consisting of plants, flowers, and varicolored ribbons gracefully clustered about the parlor. Among the guests were Mr Manuel Mirabeau, and Jacob Engel of New York; A. C. Hirsfi of Philadelphia; Mr. and Mrs. U. Behrend, parents of the groom; Sydney Behrend, Eugene Behrend, Mr. and Mrs. M. Hano, the Misses Hano, Max Op-penheim, Miss Rebecca Behrend, Miss Florence Behrend, Isaac Behrend, Isaac Good-man, and Miss Estelle Hano of Washington.

> MISS KINGSLEY, the English explorer has returned in safety from her travels in the Cameroons, where she ascended mountains 10.000 feet high in search of fish The working classes of West Africa are, how-

ver, greatly pained by the announcement that she is going out again. It appears that her fishing expeditions require the services of porters in regions where they are liable to be seized and promptly eaten at every stopping place, and where Miss Kingdey's eloquence is their only protec Miss Kingsley mentions cheerfully that in the Pangle country she did not

Watkins Glen, and Niagara.

Bernhardt once met her lace mender, who was out of work. The troubled woman

plously. Many of the names of the cars

of countries, rivers, historic towns, battle

mala, Brazil, Peru, Chile, and other Cen-

tral American states are frequently seen. There is a fine discrimination displayed

in the naming of cars for special service. For example, dining cars are, in most

astances, named after celebrated cooks,

as Savarin, and the cooks of famous men

and women. Smoking cars are given names

which suggest luxury, as Sultan, Khedive.,

and Mussulman. Observation cars are called Yellowstone, Yosemite, Appalachian.



SUCCESSFUL PLAY BIGHTS

metry in less time than could be secured in any other way. Care must always be taken to fasten the child so that it is impossible for it to fall, and to let it hold on by the ropes, thus exercising its arms, neck and ulders, and the pushing with the feet will do the rest. When this child's treatment was going on it was warmly dressed, as though for out-of-door exercise, and the windows thrown wide open in the se verest weather.

THE CATCH-ALL.

HE duchess is the fad ring of the day, and it costs \$500. Don't buy one; give the money to The Times'

YOU don't comb and brush your hair any more. You manicure it. NATURAL flowers are permissible in

A BLUE veil, with lime-green knots and

tiny gold beads, is the latest caprice. It costs \$25. MEN are going to wear bloomers. Isn'

SHIRT waists are being made for the summer trade in spite of Pashion's han. Fashion is always harping on a costume for business women, and yet is always striving to do away with the most sensible garment that women have ever yet worn Vive la shirt waist!

NO matter how rich a woman becomes deep down in her heart she loves an old fashioned lawn.

FASHION wants to resurrect the primitive sun bonnet, and when we take to wear ing them The Times will have to keep a set column for the women and children

THERE are always two sides to a story. Why is it that we invariably lean to the

Checking Bables

A London manager tried the experiment of checking bables at the matinec perform ances, and the plan worked beautifully until he had several of the youngsters left asked if she had anything to give her. when the great actress replied: "I always have work for my friends," and tore a magpificent piece of Brussels lace in two.

PASHIONABLE CLOTH BODICE.

HE cut shows a novel and fashionable bodice of geranium red cloth. It is tight fitting and has a short ripple basque. The plastron of black velvet is incrusted with a guipure application, the black velvet cuffs and border of the basque being similarly adorned. Crene



ated collar and cuffs of embroidered batists trimmed with lace finish the bodice, a rot silver buttons being placed on each side of the plastron.

FENCING AT SHERRY'S.

Fashionable Attendance to Witness ome Spirited Bouts. New York, Jan. 20 .- Society turned out in force Saturday to see the fencing bouts a herry's. The entertainment was tendered to Emile Gouspy, fencing master of the Racquet Club, and he appeared in three

of the events.

contestants fenced on a long plat form about three feet wide and raised a couple of feet from the floor. The fencing ittee was Messes. H. M. Bloodgood the honorary jury Messra. Perimont, Fran-cis Riggs and George L. Day. There were ten events on the program and they were all so well contested that it would be hard to pick a wigner among such a num-ber of excellent swordsmen.

The event of the afternoon was when

Those present included Mrs. John Jacob Astor, Mrs. Percival Phelps Carroll, Mrs. Van Renssaler Cruger, Mrs. Prescott H. Butler, Mrs. Gouverneur Kortright, Mrs. Adolph Ladenberg, Mrs. and Miss Willing, Mrs. Stanford White, Mrs. Whitney Warrep and Mrs. Oliver Harriman

JEWELED LACE FESTOON.

NE of the smart French dressmakers recently introduced the idea which is seen at the bottom of this skirt. The trimming is laid in a soft festoon caught every six inches by a-broad band of jeweled lace. The violets



of velvet. The material white satin The bodice is made after manner of the skirt trimming. The sleeves are of old

THE HOUSEWIFE SPEAKS.

NO account keep the soiled linen in the sleeping apartment, for it is very unhealthy and tends to taint the air which is inhaled during the night.

NEVER allow a pot plant to remain in the same position for a long time, turn it ound frequently, so that all the the leaves and fronds will equally benefit by the air.
If a severe frost comes on there can be no better protection than a shert of newspaper placed between the glass and the plants.

TO preserve eggs for winter use, pour six quarts of boiling water on to three inds of lime, one conce of cream of tartar, and half a pound of salt. Leave until cold and then pour it over the fresh eggs, which are carefully arranged in Jars, and see that there are none uncovered. Tie the jars over with thick paper, and stand on a shelf in a cool larder or storeroom

WHEN there is a contagious illness in a house all the linen which has been used by the sick person or which has been used it his room, ought to be thoroughly disinfected before being sent to the wash, other wise there is great danger of the illness being carried to others. It should be wrung in a solution of carbolic acid and

EDITOR Housewife Column: Please give me a recipe for removing grease spots from cloth without taking out the color. G.F. The Housewife will be grateful if one of

our contributors will send me such a recipe LAMP ECCENTRICITIES.

HERE is something almost human about the modern lamp, says a writer in the New York Recorder. I have no doubt in the world about

my lamp's devotion to luminous and prepare it for future use, even as the wise virgins prepare the amoky, smudgy emblems of their virtuous thrift.

do my matutinal vigilance I seek to be come the destiny that shapes the ends of the capricious luminary, but when the night ometh I find, alas! that there is a destiny more powerful than I and to which we are both victims. Then we frown and glower at each other. So I have ceased to regard myself as paught save the irresponsible agent of my lamp's destiny.

Poor, human thing, how seldom are all the conditions auspicious to its doing good work! Is it filled to the brim with oil? Then the wicks send up an uncertain wedge-like flame that darts and threatens Is the chimney spotless and shining? Then the oil is low. Are the wicks in an aminup its crystalline ghost.

Suppose I seek to conceal its deficiencies of character and the mediocrity of its achievements by attiring it in an embroid ered lace capony; how much more glaring do its defects become! It attributes ar almost human, are they not?

Why the Dog's Nose Is Cold. Why the dog's nose is always cold I'll tell you, friends, as I've been told. Well, years and years and years ago-How many I don't really know There came a rain on sea and shore; Its like was never seen before Or since. It fell unceasing down Till all the world began to drown. But just before the heavy pour. An old, old man-his name was Noah-Built him an ark, that be might save His family from a watery grave; And in it, also, he designed To shelter two of every kind Of beast. Well, friends, when it was do Still darkest clouds obscured the sun, But Father Noah safe led the way While after him, in close array, The leopards, tigers, wolves and bears, The deer, the hippopotamuses, The rabbits, squirrels, elks, walruses The beavers, tall giraffes and monkeys, The rats, the big rhinoceroses, The dromedaries and the horses,

The sheep, the mice, the kangaroos, Hyenas, clephants, koodoos, And hundreds more-'t would take all day My friends, so many names to say-And at the very, very end The family dog with merry din Helped drive the crowd of creatures in: And then, with loud, exultant bark, Alas! So crowded was the space He could not find in it a place: 80, patiently he turned about, Stood half way in and half way out, And those extremely heavy showers Descended through nine bundred hours

Most frozen was his honest nose.

The dampness of that drendful rain: And this is why-so I've been to We find the dog's nose always cold.

-Margaret Eytings

Absolute Bottom on Coat Prices.

At the Bon Marche

If your Coat buying is still left undone you need wait no longer. The following are the closing-out prices of the season—the last we shall quote:

\$7.63 All Rough and Flain Cloths in Resters and Franklin Front. Coats that were \$7.63, and \$14. To \$7.63

EYERY COAT that was \$15, \$16 50, \$17, \$18, \$20, \$22 59, in Reofers and Franklin Front, in Rough and Plain Cloths, Flain and Fancy Silk Lined. To cione out

Last Prices of the Season

Bon Marche, 314-316 7th St. N. W.



BREAKFAST.

Cresmed Potatoes. Muffins Coffee

Mixed Pickles. Stewed Peaches.

Sage Dressing. Corn. Apple Sauce. Tapioca Pudding.

OOK your lambs' tongues until tender; take the skin off and cut in dice; braise them in a pan, with a lit-tle chopped onion and two ounces of butter, sait and pepper, a half

beef stock, and the yolks of three hard-boiled eggs, mashed fine. Serve with the rice, which must be boiled in plenty of water, slightly salted, for twenty minutes lift it about carefully with a fork to let

Potato Fillets. PARE the potatoes and cut them into small pieces about a quarter of an inchuare. Put them into cold water for a few minutes; then drop them into boiling all from the bone, and cut it fine and press lard. When nearly done take them out skimmer and drain them. Built ur the lard again; drop the potatoes back and fry till done. This operation causes the

fillets to swell up and puff.

Ham Toast. CHOP very fine a quarter of a pound of either boiled or fried ham; mix it with the yolks of two eggs well beaten, a table spoonful of butter; enough rich milk or cream to make it soft; then a dash of pepper. Stir it over the fire till it thickens; dip the toast in hot salted water for it. Then turn over the ham mixture. Serve

Ventson Sauce TAKE two tablespoonfuls of currant jelly, one stick of cinnamon, one blade of mace, a little grated white bread, ten ta

Green Pea Soup

GREEN pea soup is an excellent cold weather relish, and is made by soaking the dried peas over night and then boiling them until quite soft. Then strain em through a colander, and to each quart of liquor add a tenspoonful of sugar. one of salt, and half a teaspoonful of pepper; bring the soup to a boil, and add on beaten egg, a teacupful of milk and a tablespoonful of butter; a sliced onion will improve the flavor for some people, or a little lemon juice added just before serving. Canned sweet corn added to dried beans well cooked, will make a good winter suc-

Ventson Steak.
VENISON steak should be broiled over a charcoal fire: but first coat with olive oil. and while cooking turn three times, al-

Potage of Crontons. soup. To make it parboil two turnips. two carrots, one head of celery, cut fine, and one-half an onion. Take two quarts of stock, and, adding the vegetables to it, simmer all until it is very tender. Then make a dozen small slices of bard

Millinery an Cloaks__

Our great January Clearing Sale is still humming along. Magnificent goods at truly wonderful prices.

CLOAKS ...

\$9. \$8, and \$7.50 Jackets and

Boucle Cloth, Heaver Cloth, Cherron Cloth, 2 and 4-button effect, latest styles, chief fronts, large sieeres, ripple balks, seal plush capes, with furtrimming, full sweep, satin fined. All go in this lot at \$4.25.

\$20, \$15, and \$12 Jackets and Capes-

Astrakhan Cloth, Boucle Cloth, fine Kersey Cloth, all alik lined, large sleeves, ripple backs. Better garments can't be found in the city. They are regular \$21, \$10, and \$11 Jackets. At

\$7.98.

TRIMMED HATS.

King's Palace,

812-814 Seventh Street N. W. 715 Market Space.

Fresh Laid Eggs.

You cannot improve on a nice fresh egg—the trouble is ta get fresh ones. We look after that Our Fancy Eggs are put up in one dosen patent pocket boxes, and every egg is guaranteed fresh. The price is no higher than others ask for inferior qualities.

WILKINS & COMPANY .. Square Marble and Glass Stands, Center Market

Mrs. M. A. Harper of 33 D street southeast, Washington, says: "I took Brown's Iron Bitters for loss of appetite, weakness and general debility, and was so much benefited that I can heartily recom-mend it."

toast and put them into a saucepan with enough more soup stock to cover them. and allow them to stand over the fire, heating until the toast has taken up all the liquid. Then lift the slices carefully into your soup tureen, pour the soup of the vegetables over them and serve.

Roman Punch ONE cup of brandy, one pint of champagne, one cup of lemon juice, one cup of pineapple juice, juice of two oranges, one tablepoonful of nutmeg extract, one and a haff pounds of sugar; scald all together, except champagne; put in freezer. When it is halffrozen, add champagne and freeze till stiff.

Scrapple-As Requested.

THREE and one-half pounds end of shoulder, boil in plenty of water until ment will drop from bones when picked up with fork, remove from stove and cut off skin and most of fat; chop the lean meat fine, skim the water it was boiled in, return the meat to the water; stir in one loaf of baker's bread, broken in small pieces, two ever tablespoonfuls of sait, one tablespoonful sage, one-half tenspoonful of pepper and a dash of cayenne. Stir continually until the bread is a pulp. If necessary, add water to make as thick as mush. Pour in pan and

when cold cut in slices and fry.

Norman Soup. This is one of the best white soups that can be made, having also the merit of being economical. Put a knuckle of veni into four quarts of water, with a quart of small utter onions, and boil gently for two hours. Then cut up into it half a loaf of bread and cook for an hour and a half longer. Then take out the meat, scrape it the broth, bread and onions through a of butter with two tablespoonfuls of flour until quite smooth, and stir this into a quart of milk placed on the stove and brought to the boiling point, but not allowed to boil. When the flour has been cooked in this add it to the soup, put back the pieces of meat, add salt and pepper to taste and serve.

soup. ONE cup of potatoes (cooked), one of beets, half of clives, bulf of a weet pickles, one of the outside of tomatoes; cut them in fancy shapes and serve with a dressing of sweet oil, tarragona vinegar, a pinch of sait and mustard and a generous por

tion of black pepper.

Pie Paste. TO five pounds of flour use one pound of white beef drippings and one and a half of butter; work well together with hands and use just as little water as you can, which must be cold; roll and spread with butter, fold and roll again and spread and roll three times, but always fold and roll the same way. Line your pans, put in filling and bake in a quick oven; when nearly done spread top crust with a beaten egg to give a beautiful color-

Dressing for Turkey. A QUART of grated stale bread, a cup of milk; soak an hour and add one-half tenspoon powdered thyme, one-half tea-

spoon summer savory, a tablespoon salt, a teaspoon onion, four tablespoons butter, melted, two eggs, well beaten. Mix well together. French Hash. TAKE a juicy piece of soup meat, boil it and when cold chop very fine, the same as for mince meat. Boil your potatoes and

so far away but that your orders will be promptly delivered-if you live in Washington at all. A telephone message or a postal card will bring the



it thoroughly dry.

plespoonfuls of water. Let it stew a few minutes and serve with venison steak.

THIS is a nourishing and excellent French

lowing each side four minutes.

mash; prepare the same as for table, with milk and a piece of butter the size of a walnut. Chop a small onion and add to the meat. Take equal portions of the mashed potatoes and chopped meat, mix thoroughly, eason with salt and pepper, adding a little parsley and sweet marjoram, put in a deep dish. Make a hole in the top in which put a piece of butter the size of a walout.

Bake until a rich brown.

YOU CANNOT LIVE

goods right to your door in a very short time. RIB ROAST OF BEST BEEF, TEN CENTS POUND.